

HAPPY HOUR SPECIALS 3:00 UNTIL CLOSE AND ALL DAY SATURDAY SUNDAY

TEXAS CANNED BEERS \$4

TEXAS GOLD CREAM ALE 4.7% ABV
light body, easy drinking with a clean finish

LOBO HEFE 5.2% ABV
Bavarian wheat beer, effervescent & crisp

ST. ARNOLD'S AMBER ALE 6.2% ABV
medium body, balanced malt and hops

LOBO NEGRO DARK LAGER 5.6% ABV
full body, notes of coffee and chocolate

ROTATING SELECT TEXAS DRAUGHTS
ask a staff member for the current options

SELECT GLASSES OF WINE \$5

CHOICE OF:
RED, ROSE, SPARKLING OR WHITE

PLEASE ASK A STAFF MEMBER FOR OUR LIST
OF WINES BY THE BOTTLE

LOCAL LIBATIONS & TX WELLS \$6

BENJY'S BLOOD ORANGE MARGARITA
512 tequila, blood orange puree, sweet chili rim

SANGRIA LOCALE
union of red and white wine, brandy & fruit

GIN A LONG THYME
cucumber & thyme infused Lonespur TX gin
lime juice, sparkling wine

IN LOCAL FASHION
Yellow Rose TX, whiskey, angostura bitters,
cherry brandied orange wedge

KAISER SOZE
Swift TX single malt, honey ginger root, fresh
lemon

LEMON BASIL GIMLET
TX 1876 vodka, fresh basil and herbs, lemon juice

MR. PINK
Hibiscus infused TX Straight Silver Rum,
ginger beer, citrus juices

O.M.G. (OLD MARY GIBSON)
TX 1876 vodka, spiced vegetable juice,
wild onion, fresh lime, chili salt rim

PEPPERS PALOMA
512 Tequila, Paula's TX ruby red,
house habanero simple, grapefruit

SMALL BITES AND ENTRÉE OPTIONS

SMALL PLATES AVAILABLE AFTER 3:00

SPICY SHRIMP COCKTAIL 12
miso, arugula, lemon

VEGETABLE CEVICHÉ 6
broccoli "pilaf", lime, corn, bell pepper

SAN LEON OYSTER SHOOTERS 3
spiced tomato juice, lemon oil, hint of vodka

SNAPPER CAMPECHANA 12
TX style seafood cocktail, avocado, peppers
with tortilla chips

WARM EDAMAME SPINACH DIP 8
cream cheese, nori, sesame with flat bread

LOCAL CHARRED BROCCOLI 6
wasabi yogurt, dill, smoked paprika oil

JALAPENO HUMMUS 6
herb garlic oil, vegetable crudité,
toasted ciabatta

GULF SHRIMP CEVICHÉ 10
sweet & sour, pickled onion, roasted corn,
tomato, sesame

ENTRÉES AVAILABLE AFTER 4:00

EAST COAST SHRIMP & GRITS 16
beaumont rice grits, braised greens, corn cream,
bacon, chives

PAN SEARED SALMON 18
cold smoked, summer squash, bell peppers,
sweet potato mash, and balsamic reduction

GULF CIOPPINO 18
blue crab, shrimp, kale, potatoes,
italian salsa verdé, ciabatta

VEGAN POWER BOWL 14
kidney beans, kale, curried tofu, quinoa,
almonds
(ADD chicken, shrimp +4 salmon filet +9)